



Build a BETTER SANDWICH



A great sandwich starts with great bread – which makes ACE Bakery® sandwich carriers the perfect foundation for your creativity. **Premium, versatile, and profitable** - you can stack your entire menu with delicious possibilities!



Baguette Roll
A crusty classic, great for deli sandwiches



Ciabatta & Swiss Oval
Moist crumb, softer bite, easier chew



Mini Herb Schiacciata (ska-chee-ah-tah)
THE sandwich workhorse, perfect for a panini press, an all-around great sandwich option



Sliced Loaves
Classic white, sweet challah, and our signature sourdough – convenient for back-of-house efficiency

70% OF CONSUMERS ARE LIKELY TO SEEK OUT PRODUCTS THAT MEET CLEAN LABEL REQUIREMENTS.†

93% of consumers agree that the **quality of the bread** is critical to the quality of the sandwich.

FGF Brands™ proprietary research



Grilled Cheese on an ACE® Mini Herb Schiacciata



Grecian Gyro Sandwich on an ACE® Ciabatta Piccola

CONSUMERS CRAVE TRANSPARENT QUALITY†

That means: foods made with familiar ingredients and no artificial flavors or colors. ACE Bakery® breads check all of these boxes.

PREMIUM INGREDIENTS. HIGHER MENU PRICES.

We combine our simple ingredients, a combination of starters, slow fermentation, and stone oven baking to deliver artisan sandwich carriers which command a premium menu price for even greater profits!










58% of consumers say they would **pay more for premium 'artisan' described bread** in sandwiches.

FGF Brands* proprietary research



Italian Sausage Sandwich
on an ACE® Baguette Roll

PRODUCT SPECIFICATIONS

BAGUETTE ROLL	CIABATTA CORTA	CIABATTA PICCOLA	CIABATTA SQUARE 4"	SWISS MINI OVAL	MINI HERB SCHIACCIATA	SLICED CHALLAH BREAD	SOURDOUGH BISTRO LOAF	WHITE FRENCH LOAF
								
Product Code: 100172 DOT Code: 665246	Product Code: 100220 DOT Code: 665160	Product Code: 100222 DOT Code: 665162	Product Code: 100395 DOT Code: 665237	Product Code: 100380 DOT Code: 665210	Product Code: 100159 DOT Code: 676674	Product Code: 100299 DOT Code: 727418	Product Code: 100181 DOT Code: 665151	Product Code: 100174 DOT Code: 665086
Bake Time (410°F) 6-8 mins	Bake Time (410°F) 6-8 mins	Bake Time (410°F) 6-8 mins	Thaw and Serve	Bake Time (410°F) 6-8 mins	Thaw and Serve	Thaw and Serve	Thaw and Serve	Thaw and Serve
8" x 3"	8" x 3"	6" x 3"	4" x 4" sliced	7" x 3.5"	6.25" x 4.25" sliced	9.25" x 4.25" avg. 10 slices/loaf	14.5" x 5.5" avg. 24 slices/loaf	16 x 9.5 avg. 24 slices/loaf
4.9 oz	4.9 oz	3.5 oz	3 oz	4.8 oz	4.65 oz	17.98 oz	38.8 oz	52.9 oz
45 Units per Case	45 Units per Case	45 Units per Case	60 Units per Case	50 Units per Case	60 Units per Case	15 Units per Case	8 Units per Case	4 Units per Case
Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Non-GMO Verified	Kosher Certified
Non-GMO Verified	Non-GMO Verified	Non-GMO Verified						Non-GMO Verified

HANDLING INSTRUCTIONS

- In a 410°F oven, heat par-baked breads on a parchment-lined tray. Wait 10 minutes before cutting (30 minutes for ovals). Once product is baked, wrap in paper.
- If baking, warming, or grilling breads for sandwich or appetizer use, product can be thawed first.
- Do not thaw in a refrigerator.
- Use within 24 hours.
- Frozen shelf life: 270 days.

For more information, please visit ACEBakery.com/Foodservice
or reach out to your KeyImpact Sales Representative.

